

# Igloo Set Menu



## Shared Feed Me | 75pp



### First Course

#### Rare Seared Tuna (gfo)

vitello sauce, white anchovy, baby caper, charred bread

#### Prawn Skewers (gfo)

nduja aioli, nduja crumb, lemon oil, chive

### Second Course

#### Murray Valley Pork Cutlet (gf)

bacon jam, white bean skordalia, fennel & apple salad, jus

#### Slow Roasted Lamb (gf)

chermoula, hummus

### Sides

#### Brown Rice Salad

cherry tomato, cucumber, herbs, fried chickpea, currants, feta, tahini dressing

#### Colcannon Mash

### Dessert

#### Chocolate Hazelnut & Buttermilk Torte (gf)

chocolate hazelnut gelati, chocolate fudge, chocolate soil



gf - gluten free, v - vegetarian, vg - vegan, o - option available

Please advise staff of any dietary requirements or allergies when ordering meals.

Please note that all our food is prepared in the same kitchen where common allergens are present. While we take steps to avoid cross contamination, we cannot 100% guarantee that any dish will not contain traces of milk, soy, wheat, eggs, peanuts, tree nuts, fish, shellfish, sesame and gluten. 10% surcharge on public holidays.